Amendments to the Specification:

Please replace the paragraph beginning at page 5, line 19, with the following rewritten paragraph:

[0033] In particular, the present invention relates to [a] an iced tea dispenser that looks and operates like a real leaf tea brewing urn, but which is actually a post mix dispenser that instantaneously mixes and dispenses tea concentrate, hot water[,] and cold water. An additive, such as a liquid sweetener, may also be mixed and dispensed with the other elements. The finished tea product looks and tastes like fresh brewed leaf tea, but without the disadvantages of high maintenance, high operational costs, and susceptibility to bacterial growth, which are inherent to leaf tea brewers. Additionally, the exterior of the dispenser appears to the user as a real leaf tea brewer.

Please replace the paragraph beginning at page 6, line 5, with the following rewritten paragraph:

[0034] An embodiment of the present invention will now be described with reference to Figure 1. Throughout the system, conventional beverage tubing (FDA approved for use with food products) is used to connect the components of the system. Any of the beverage tubing lines may be insulated to prevent heat loss or gain. In the beverage dispenser system 110 shown in Figure 1, a pressurized water source 124 supplies water to the system 110 at typical domestic water pressures, i.e., approximately 30-50 psi. A flow splitter 126 divides the water flow to provide a hot water heater inlet [1 28] 128 and a cold water inlet 129.

Please replace the paragraph beginning at page 7, line 11, with the following rewritten paragraph:

[0039] An alternate approach is to use the temperature sensor in conjunction with a microprocessor to maintain the water temperature in the tank within the predetermined range discussed above. The thermostat is then employed as the safety mechanism to prevent overheating of water in the tank should there be a failure of the microprocessor/temperature [sensor] control sensor.

Please replace the paragraph beginning at page 11, line 5, with the following rewritten paragraph:

[0051] In operation, a microprocessor (not shown) on a circuit board 36 activates the associated flow control valves, concentrate pump[,] and additive pump[,] and starts the dispensing process. Additionally, transformers 168 (Figure 8) provide power to the system.

Please replace the paragraph beginning at page 16, line 9, with the following rewritten paragraph:

[0071] Operation of the sold out sensor 138 (Figure 1) will now be described with reference to Figure 6. Once the concentrate 135 (Figure 1) is depleted, i.e., the plastic bag [130] 135a is empty or nearly empty, there is a need to provide the operator with a "sold out" indication to prevent further operation of the system. The sold out sensor ensures that only a quality finished beverage is dispensed. Otherwise there is a risk that the dispensed drink will be weak in concentrate[,] and that the customer will not be satisfied.

Please replace the paragraph beginning at page 21, line 3, with the following rewritten paragraph:

[0089] Figure [11] 12 is a flow chart showing logic for performing the flushing method described above. The process enters the Rinse Cycle in Step S702. In Step S704, it is determined whether the temperature of the hot water is greater than 160° F, as measured by the hot water tank sensor. If it is not, then Step S704 is repeated. If the temperature is greater than 160° F, then the cold lines are flushed with hot water for 10 seconds, Step S706. A 90 second wait period is then performed, Step S708.

Please replace the paragraph beginning at page 21, line 9, with the following rewritten paragraph:

[0090] In Step S710, it is again determined whether the temperature of the hot water is greater than 160° F. If it is not, then Step S710 is repeated. If the temperature is greater than 160° F, then the hot lines are flushed with hot water for 10 seconds, Step S712, and then an 80 second wait period is performed, Step S714. In Step

S716, it is determined if the hot lines have been flushed three times. If not, then the process returns to Step S710. If the hot lines have been flushed three times, then a five second product pour is performed to reprime the lines, Step S718, the Rinse Flag is cleared from the microprocessor, Step S720, and the system returns to the normal run mode, Step S722.

Please replace the paragraph beginning at page 23, line 4, with the following rewritten paragraph:

[0097] In a second embodiment, the present invention relates to [a] an iced tea dispenser that looks and operates like a dual spigot real leaf tea brewing urn, but which is actually a post mix dispenser that instantaneously mixes and dispenses tea concentrates, hot water[,] and cold water. An additive, such as a liquid sweetener, may also be mixed and dispensed with the other elements. One spigot can be used to dispense a sweetened product, while the other spigot can dispense an unsweetened product. Additionally, the exterior of the dispenser appears to the user as a real leaf tea brewer with two side-by-side urns.

Please replace the paragraph beginning at page 24, line 27, with the following rewritten paragraph:

[0104] The air ejector assembly 520 [(Figure 1)] (Figure 13) is positioned above the hot water tank 514 and above mixing chamber assemblies 522a, 522b. The air ejector assembly 520 provides a constant pressure or "static head" of hot water to each mixing chamber assembly 522a[,] and 522b as a result of the substantially constant height o the liquid column maintained between the air ejector and the mixing chamber assembly. The constant pressure and the removal of air bubbles (that would otherwise provide an interruption in the flow) provide for a uniform flow of hot water to the mixing chamber assemblies 522a[,] and 522b, resulting in a more homogeneous beverage product being dispensed from the system. The flow restriction between the air ejector assembly and the mix chambers is set to balance with the liquid head in the air ejector at the desired hot flow rates. This is to ensure that a positive liquid level is maintained in the air ejector chamber and that air is not drawn from the air ejector and into the mix chambers.

Please replace the paragraph beginning at page 25, line 10, with the following rewritten paragraph:

[0105] Hot water flow control valves 530a, 530b control the flows of hot water from the air ejector assembly 520. The hot water flows from the air ejector 520 to a flow splitter [521] that equally divides the flow when both spigots are actuated simultaneously Upon leaving the splitter [521], hot water flows through the respective hot water control valves which, when opened, allow the gravity flow of hot water out of the air ejector assembly. Typically, the hot water flow control valves 530a, 530b are open and closed simultaneously with hot water flow control inlet valves 512a and 512b, respectively. This way, an equal amount of water flows into and out of the air ejector assembly. After passing through the solenoid valves, hot water flows to pre-mixing areas 532a, 532b, where the hot water is pre-mixed with beverage concentrate [528] 535 in the internal plumbing upstream of the mixing chamber assembly 522. For dispensing a brewed iced tea beverage, the pre-mixing constitutes the "brewing" step.